










Watauga County Cooperative Extension Apple Tree Sale 2020






Old Fashioned Heirloom Apples: Bare root plants, orchard ready, 2 yr. old transplants, approximately 4-5 ft.

15-20 ft. at maturity: Grafted which means the top part is an heirloom apple variety, the top is joined together with a root system from a variety called m-111, a semi-dwarf variety that is resistant to diseases and will keep the tree from growing as tall as the heirloom variety (35ft or more)

- Space 15 feet apart, 4-5 years to significant fruit production, but will get some fruit sooner.
- With the exception of 'Honeycrisp' all apples are heirloom varieties that have a history of being grown locally in the southern Appalachians. No longer commercially grown, we are wanting to preserve our local agricultural heritage. These apples are well suited to our environment.
- Most apple trees need another variety to cross pollinate for optimum fruit production, the neighbor's apple trees and even seedling apple trees nearby help with this pollination. Plant apple varieties that bloom at the same time. A really early apple will not pollinate a very late apple.

APPLE, HARVEST, USAGE	PHOTO	DESCRIPTION	HISTORY/MISCELLANEOUS
Ben Davis Late September Fresh eating, baking, and sauce making.		Medium size with waxy, bright yellow skin mottled with dark and bright red blushing. Good keeper, and improves in flavor while in storage. Dependable, hardy and vigorous, bearing relatively early in its life with heavy crops. Blossoms late in the spring giving it an advantage over earlier blossoming cultivars that are more susceptible to late frosts and freezes.	<ul style="list-style-type: none"> • Originated in the South in the 1800's and was quite an important commercial variety praised for its durability and ruggedness during shipping. • Known to apple growers in the 19th Century as a "mortgage lifter" for its reliability in fruit production and ability to hang firmly on the tree late into the season
Bevan's Favorite (Striped June) Late June/July Fresh eating, baking		Medium size with an oblong to slightly conical shape. The skin is greenish yellow with dark red striping concentrated on the sunny side. Crisp, white flesh is tender, juicy, and quite flavorful with a fine-grained texture	<ul style="list-style-type: none"> • Originated in Salem, New Jersey in 1842. It became a Southern favorite and was widely distributed in North Carolina as late as the 1930's before fading into obscurity.
Cox Orange Pippin August / September Excellent fresh eating, sauces and butters, good for ciders and fair for baking		Medium orange/ red and tough skinned. Flesh is yellow-white, aromatic, fine grained and very juicy with hints of cherry and anise, considered the finest dessert apple.	<ul style="list-style-type: none"> • Originated 1830 in England by a retired brewer and horticulturist. • Can be difficult to grow but the flavor is considered the best of the fresh eating apples by which all others are compared. • Keeps into January.

Fallawater October harvest Good for fresh eating and cider, and dries well		Large to very large with dull green skin shaded with red. Flesh greenish white, coarse and mild with slightly sweet flavor	<ul style="list-style-type: none"> • Originated in Pennsylvania around 1842. • Grows well at higher altitudes in the South. Keeps well, stores into Feb. in refrigeration.
Grimes Golden September/October harvest Good for fresh eating and is a good keeper. Excellent for apple sauce and cider		Medium to large, roundish to slightly oblong with tough yellow skin with occasional patches of russet. This aromatic apple is highly flavored with tender, crisp, juicy yellowish-orange flesh.	<ul style="list-style-type: none"> • Considered one of the finest American apples ever, originated in 1790 in Brooks Co., WV by Thomas Grimes. • Today a granite monument still stands in recognition of this outstanding apple.
Honeycrisp September Dessert apple, dries well Stores well.		Medium sized with red mottled skin and cream-colored flesh. Firm, crisp, juicy.	<ul style="list-style-type: none"> • Developed by the University of Minnesota and is a cross of Macoun and Honeygold • Very popular in stores but can be harder to grow than other varieties.
Mammoth Blacktwig Late September/October Fresh eating, cider, cooking Stores Well		The apple is above medium to large, skin green with a deep red and several red stripes. Its flesh is white, almost yellow, firm, juicy, and mildly subacid	<ul style="list-style-type: none"> • Fireblight and cedar apple rust resistant, productive, even on poor quality soil. • Our grower's favorite all-purpose apple • Originated in Virginia/Tennessee/Arkansas
McIntosh September Excellent for sauce and cider Good for fresh eating,		Medium size, glossy, dark red apple, crisp and juicy white flesh, sweet flavor, with refreshing acidity and nuances of spice.	<ul style="list-style-type: none"> • Originated in Ontario, Canada about 1811 by a farmer clearing his land; National apple of Canada • Easy to grow, stores in cold storage for 6 months
Newtown Pippin (Albemarle Pippin) October harvest Excellent fresh eating, baking good for cider, fair for sauce and butter		Large and yellow with hints of pink at the stems, yellow flesh is firm, crisp, aromatic	<ul style="list-style-type: none"> • Originated about 1666 in Newtown, NY • Recommended by Thomas Jefferson • Flavor becomes better in storage, stores 3 months or more.

<p>Spitzenburg Late September/October harvest</p> <p>Excellent fresh eating, baking and cider-sweet and aromatic, good for drying-recommended to store a month before eating for best flavor</p>		<p>Medium, greenish fruit with tough red striped skin, white, fine flesh, aromatic, allegedly favorite apple of Thomas Jefferson</p>	<ul style="list-style-type: none"> • Originated in NY in 1700's. Favorite of Thomas Jefferson. • Can be difficult to grow but worth the effort. Once established, grows vigorously. • Good storing, flavor and sweetness develop after 1 month of storage. Stores 3 months or more
<p>Virginia Beauty October harvest</p> <p>Good for fresh eating, drying, and cooking, firm when baked. Good keeper</p>		<p>Medium to large, conical shape, dark red to purplish skin, fine grained, tender flesh, mildly sweet.</p>	<ul style="list-style-type: none"> • Originated about 1810 in Piper's Gap Community of Carroll Co, VA by Zach Safewright. • Classic mountain eating and pie apple • Easy to grow and excellent for storing
<p>Virginia Winesap October/November</p> <p>Good for baking stays firm, cider, fresh eating, fair for sauce or butter</p>		<p>Medium sized, dark red, yellow flesh is crisp, firm, juicy, sweet.</p>	<ul style="list-style-type: none"> • A darker red selection of Winesap, collected in nearby Troutdale, VA. • Easy to grow even in clay, resistant to cedar apple rust, stores well 3 months or more
<p>Wolf River September/ October harvest</p> <p>Good for sauce/apple butter, fair for baking, cider, fresh eating</p>		<p>Large, irregular in shape, greenish yellow color, red and carmine stripes, flesh coarse grained and moderately juicy, complex sweet/tart flavor.</p>	<ul style="list-style-type: none"> • Well-known in Southern Appalachians, originated about 1870 along Wolf River, Wisconsin • Frost hardy and generally disease resistant • Fairly easy to grow stores 1-2 months
<p>Yellow Transparent Late June/July harvest (earliest apple)</p> <p>Average for fresh eating. Makes excellent clear apple sauce, cider, juice, drying</p>		<p>Medium size, transparent yellow skin, tender fine grained and juicy, sweet and tangy.</p>	<ul style="list-style-type: none"> • Originated in Russia and imported by the USDA in 1870 • Easy to grow and disease resistant but not good for storing. • Pick while green for best flavor